

Osteria 177

177 Main St 21401-2006 · +14102677700 · Updated: Jan 14, 2026

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APPETIZERS 13

Burrata Fresca con Verdure alla Griglia

Fresh made Burrata cheese, roasted peppers, grilled marinated Zucchini, cluster tomatoes, Cerignola olives

AVAILABLE OPTIONS

\$16.00

Add Sliced 30 Months Aged Parma's Prosciutto:

\$8.00

Caprese di Mozzarella di Bufala

Fresh juicy buffalo Mozzarella cheese, sliced Cluster tomatoes, Cerignola olives, caperberry, basil

AVAILABLE OPTIONS

\$15.00

Add Roasted Peppers: \$3.00

Prosciutto di Parma e Melone

Sliced 30-month aged Parma Prosciutto served with seasonal Melon

\$22.00

Carpaccio di Vitello Tonnato

Lightly seared raw Veal tenderloin, thin sliced over Tonnata sauce with capers, bell peppers, glazed onions, microgreens, E.V.O.O.

\$18.00

Salmone Affumicato Pastrami

Sliced Pastrami Smoked Salmon, Spinach, horseradish coulis sauce, hard boiled eggs, red onion, capers, E.V. olive oil and lemon

\$18.00

Arancini di Riso All'Osteria

Breaded fried Rice Balls (Arborio Risotto) wild Boar tomato Ragout, Saffron, mozzarella cheese, peas & Porcini

\$12.00

Calamari alla Griglia

Marinated and grilled fresh tender calamari on Arugula topped with EVOO garlic and lemon

\$18.00

Carpaccio di Tonno (AAA Grade)

Seared Yellowfin Tuna (Sashimi grade) over arugula, topped with caramelized onions, avocado, raisins, toasted pine nuts, E.V. Oil and aged Balsamic glaze

\$24.00

Carpaccio di Manzo

Sliced raw Prime cut Beef tenderloin, over arugula, shaved Parmigiano reggiano cheese, capers, E.V. olive oil

\$20.00

Vongole e Cozze al Vino Bianco

Clams and mussels sauteed in garlic, fresh herbs, white wine, lemon sauce

\$18.00

Antipasto Salumeria Italiana

(Serving- 2 slices of each) Parma Prosciutto (aged 30-month). Mortadella with pistachio, Soppressata, Salamino, Coppa, Porchetta, Pecorino Cheese, Salame Schiacciata Piccante, Cerignola olives, cured sweet & sour onions, grilled Artichokes

\$38.00

Ostriche alla Fiorentina **\$22.00**

6 Baked Oysters, topped with sautéed Spinach, Sambuca Mornay Sauce, Provolone, Parmesan cheese, Pancetta (Bacon)

Polipo alla Griglia **\$24.00**

Grilled Spanish Octopus, potato, fava beans, grape tomatoes, garlic, Taggiasche olives, E.V.O. Oil, and lemon

SOUP DU JOUR 2

Made Fresh Daily

Please Inquire

Lobster Bisque **\$15.00**

SALAD 4

Mixed House Salad **\$9.00**

Arcadian lettuce, carrots, tomatoes, cucumbers, red onions, Apple cider Balsamic vinaigrette dressing

Caesar Salad **AVAILABLE OPTIONS**

A classic combination of Romaine Lettuce, buttered Crouton tossed with our homemade Caesar dressing and Parmigiano Reggiano Cheese

\$10.00

Add Anchovies: \$3.00

Arugula Salad **\$10.00**

Baby Arugula, fresh Pomegranate*, Pine nuts and shaved Parmigiano Reggiano, tossed with EVOO and aged red Balsamic Vinegar (*when not available Strawberries)

Escarola Salad **AVAILABLE OPTIONS**

Hearts of Escarola lettuce, mixed with sliced Cucumber, black Olives, sweet pickled Bell Peppers, anchovies, EVOO and Lemon dressing

\$10.00

Add Hard Boiled Egg:

\$2.00

PASTAS 15

Rigatoni alla Norcina con crema di Pecorino **\$33.00**

Rigatoni pasta with Sausages, Shitake mushrooms & Peeled Italian black Truffles, Pecorino cream cheese sauce

Gnocchi al Pomodoro e Basilico **\$22.00**

Homemade potato dumpling in grape tomato and basil sauce. Also available in Gorgonzola cheese sauce or Pesto

Bucatini alla Matriciana **\$24.00**

Bucatini pasta, sliced Guanciale Terre di Siena (cured cheeks bacon) onions, touch of hot pepper, fresh herbs, grape tomato sauce

Linguine alle Vongole **\$28.00**

Sautéed Manila Clams in olive oil, garlic, hot crushed pepper, Italian parsley and white wine sauce with linguine pasta

Paccheri Mediterranei allo Zafferano **\$35.00**

Sauteed shrimp, large U-10 Dry Scallops, Jumbo Lump Crab meat in a top-quality Spanish Saffron cream sauce

Lasagna alla Bolognese	\$24.00
Homemade traditional baked Lasagna with bechamel and wild Boar tomato meat sauce, Provolone and Parmigiano Reggiano cheese	
Tagliolini con Nero di Seppia All'Osteria	\$38.00
Jumbo Shrimps,U10 large Dry Sea Scallops, Calamari in garlic, olive oil, fresh herbs, touch of hot crushed pepper, white wine and touch of tomato sauce, with freshly made squid ink Tagliolini pasta	
Fettuccine al Tartufo Nero Umbro	\$60.00
Fettuccine pasta sauteed with butter, cured sliced black Umbria'sTruffle (1oz.) and Parmigiano Reggiano cheese	
Linguine con Astice Fradiavolo e Scampi	\$59.00
Half fresh Lobster (12 oz.) diced Shrimp in spicy cherry tomato, basil, white wine sauce with linguine pasta	
Fusilloni con Pesto al Basilico	\$24.00
Large artisanal made Fusilli pasta, fava beans, grape tomatoes, Basil Pesto sauce, diced fresh mozzarella cheese	
Risotti a Piacere	
Please ask for the available variety	
Pappardelle al Ragu di Cinghiale	\$24.00
Fresh Pappardelle pasta sautéed with wild Boar tomato ragout sauce and Parmigiano Reggiano cheese	
Spaghetti alla Chitarra con Polpette di Vitello	\$25.00
Homemade veal meat balls (20% Pork and Beef) in tomato sauce over spaghetti alla chitarra and Parmegiano Cheese	
Orecchiette con Broccoli di Rapa e salsiccia	\$26.00
Orecchiette Pasta sautéed with garlic, Broccoli di Rabe, fresh Roma sausages, E.V. Olive oil, hot crushed pepper, white wine, touch of tomato sauce and Pecorino Grand cru' cheese	
Penne al Sapori Siciliani	\$24.00
Penne pasta with garlic, grape tomatoes, eggplants, zucchini, mixed Porcini mushrooms, basil light tomato sauce	

SEAFOOD 7

Filetto di Branzino alla Livornese con Polpa di Granchio - Med. Seabass	\$45.00
Branzino filet, olive oil, garlic , Taggiasche olives, capers, heirloom grape tomatoes, basil and Jumbo Lump Crabmeat	
Seabass Cileno all'Escarola - Chilean Seabass	\$42.00
Caramelized Chilean Seabass, welted Escarole, pine nuts, Golden raisins, a touch of Vin Cotto and E.V.O.O.	
Seabass Cileno in Crosta con Salsa di Crostacei - Chilean Seabass	\$45.00
Panko breaded Chilean seabass fillet over blended Shrimp, Lobster, fresh herbs, and white wine reduction sauce	
Branzino al Forno - Wholefish Branzino	\$55.00
Marinated and oven baked whole fish Branzino (1.5lbs), filleted table side and simply finished with E.V.O.O. and lemon	
Tonno con Salsa si Senape - Yellowfin Tuna	\$45.00
Yellowfin Tuna (AAA grade) sliced over arugula and topped with dijon mustard, fresh herbs, white wine, cream reduction sauce	
Cioppino alla Genovese - Mixed Seafood Soup	\$38.00
Calamari, Manila Clams, Mussels, Dry sea scallops, shrimp, caught of the day in mild spicy tomato broth and crostini	

Salmone alla Griglia con Salsa Peperonata - Atlantic Salmon **\$35.00**

Grilled Atlantic Salmon filet, sauteed mushrooms, roasted peppers and white wine sauce

MEATS 5

Pollo in Padella - Eastern Shore MD Chicken **\$29.00**

Sautéed all natural Chicken Breast with Artichokes, garlic, Mushrooms, sweet roasted Peppers, Fresh herbs and White Wine Sauce

Anatra con ciliege - Duck Breast **\$38.00**

Seared Maple Leaf Farm's Duck breast (6/7 oz.), topped with shallots, mint fresh cherries, and Port wine reduction sauce

Filetto di Cervo al Porcini con Riserva Marsala - Nebraska Venison Tenderloin **\$55.00**

Seared Venison tenderloin (8oz.) sauteed shallots, mixed Porcini wild mushrooms, aged reserve Marsala wine sauce

Ossobuco di Vitello in Gremolada - Pennsylvania Center cut Veal Shank **\$55.00**

Slowly braised center cut Veal Shank Ossobuco, mirepoix of vegetables, fresh herbs and red wine reduction sauce

Vitello alla Parmigiana - Pennsylvania Veal Top Round **\$32.00**

Breaded and fried Veal Scaloppine, topped with tomato marinara sauce, fresh Mozzarella and Parmigiano cheese, served with a twist of linguine pasta

HOUSE PREMIER CUT MEATS 5

Filetto di Manzo con Fonduta e Porcini - Kansas City Master Choice Beef Tenderloin **\$58.00**

Grilled Beef filet (9oz.), Shitake & Porcini mushrooms, mixed cheeses, fresh herbs, wine sauce. Also Available with Soft Green Peppercorn and Brandy Sauce

Bistecca di Manzo Tagliata - Kansas City Prime Cut Rib Eye **\$75.00**

Grilled and sliced Prime cut Rib Eye , Creekstone Farm (16 oz.) fresh herbs, garlic, Arugula, shaved Parmigiano cheese

Bistecca Lombata di Manzo -Japanese Wagyu Strip Loin Grade A5 **\$165.00**

Grilled Top quality Japanese Wagyu Strip Loin steak (16oz.)

Costoletta di Vitello Valdostana -Rack of Veal **\$80.00**

Grilled all natural Veal chop (16oz) stuffed with speck Prosciutto, Fontina cheese, topped with sautéed Porcini mushrooms, fresh herbs, and white wine reduction sauce. Also Available - non stuffed with sautéed mixed mushrooms and Marsala wine reduction sauce or Milanese style topped with Baby arugula, grape tomatoes and shaved Parmigiano Reggiano cheese (Add \$5)

Costolette di Agnello Tartufo - Australian Rack of Lamb **\$58.00**

Grilled fresh double-cut Lamb Chops over sauteed mushrooms, peeled black truffle, Fresh herbs and Port wine sauce. Also Available with Garlic and Rosemary Sauce

SIDES 1

Verdure a Piacere **\$14.00**

Your choice of: Asparagus Parmigiana, sautéed Broccoli Rapa, sautéed organic Spinach, sauteed Mushrooms or sautéed Escarola